



KASAMOTO
EVENT *PACKAGE*

ABOUT US

Kasa Moto is a two-story restaurant in the heart of Yorkville with a variety of inviting and beautiful spaces to suit any event, including the sprawling tree-lined rooftop terrace, the main dining room, and finally, the more intimate penthouse space, Bar Moto. The interior spaces feature a modern décor of walnut and oak finishes, Japanese inspired art, and rich topiary.





MAIN DINING ROOM AND LOUNGE

This expansive space is lined with windows and bright murals, and offers a range of intimate booths and tables. The wood-lined ceilings and contemporary, minimalist design create an inviting and comfortable space for any event.

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SEMI PRIVATE DINING

An intimate environment without leaving the vibrant atmosphere of the restaurant.

Capacities

Semi-private: 20 seated

BAR MOTO

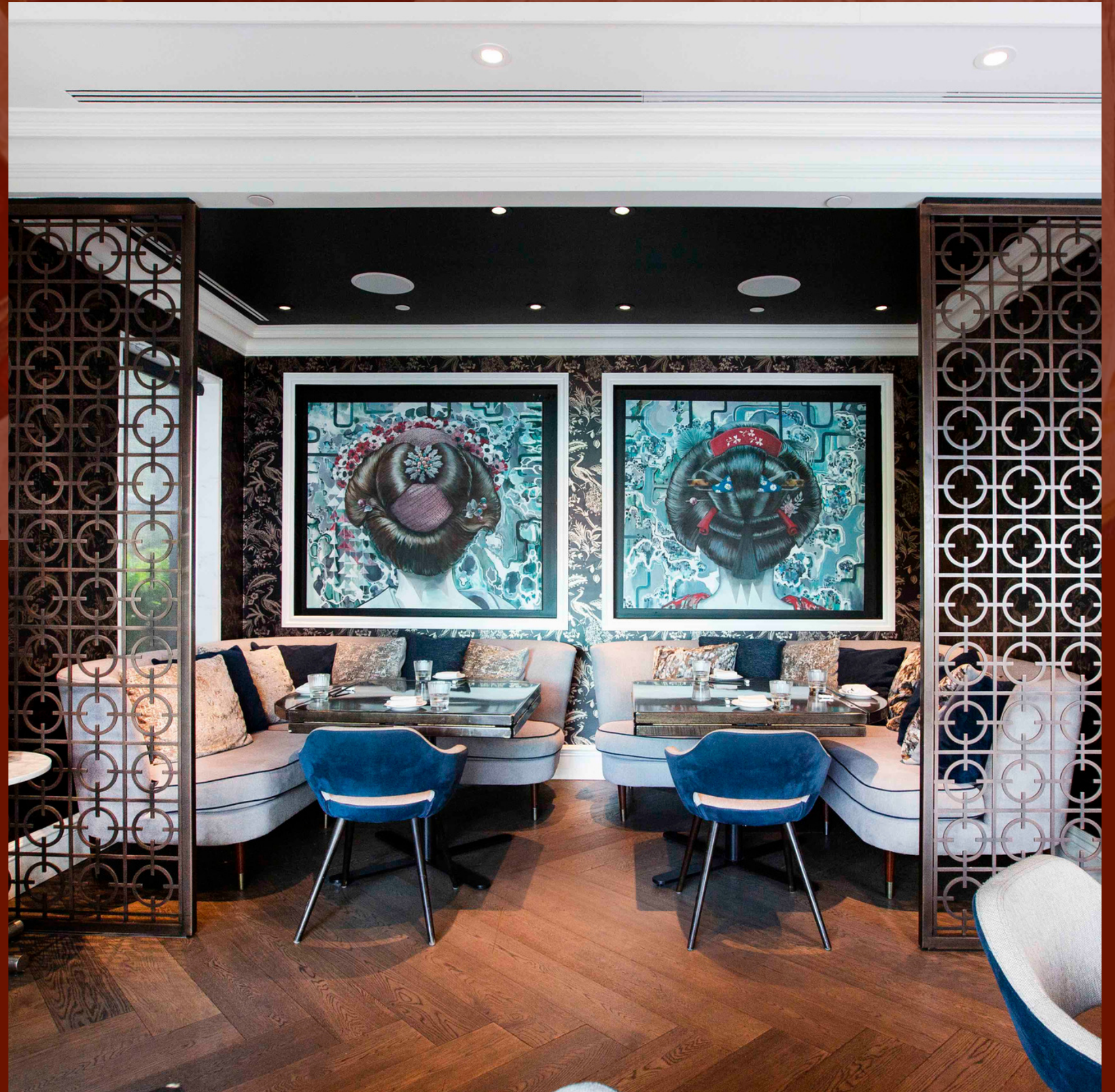
For more intimate experiences, guests are invited to reserve Bar Moto, a beautifully designed penthouse space that is bright, airy and complete with a private bar.

Capacities

Seated: 40 guests

Boardroom style: 20 guests

Reception: 80 guests





JAPANESE ART • JAPANESE ART

KASAMOTO

LUNCH MENU

LUNCH MENU




IZAKAYA

Family style

\$60 per person

EDAMAME 
hoisin

FUYU SLAW 
shredded cabbage, cucumber carrot,
pickled cherry tomato, tomato dressing

CHICKEN KARAAGE
wasabi mayo, ginger sake glaze

BROCCOLI TEMPURA 
spicy tentsuyu

WAGYU BAO
hoisin, kewpie mayo, house pickle

BRUSSELS SPROUTS **GF** 
teriyaki sambal, crispy garlic

VEGETABLE FRIED RICE
carrot, green onion, soy butter

PLATTER OF ASSORTED MOCHI
chef's selection

LUNCH PLATED OFFERING

\$70 per person

choice of appetizer

BEETS & PEAR SALAD
roasted golden beets, asian pear
kabosu, yuzu ricotta, mixed nuts

or

WAGYU GYOZA
kimchi mayo

choice of entrée

IBERICO PORK CHOP **GF**
smoked bacon harissa, pickled pear

or

SHRIMP GARLIC NOODLE
egg noodle, chili garlic crisp black vinegar

or

SQUASH BAO 
vegan spicy mayo, house pickle

Choice of dessert

KM KOIBITO
hokkaido cheese cream, butter cookie sponge cake,
strawberry jam

MATCHA ANKO PAN 
vegan brioche, sweet red bean matcha cream, citrus sorbet

ADD-ONS

priced per order

OYSTERS \$45
per dozen
chef's selection of fresh oysters,
minimum order of 3 dozen

SUSHI MID COURSE

priced per person

SUSHI PLATTERS
\$30 per guest
chef's selection of fresh sashimi, nigiri, and signature maki rolls

MAKI PLATTERS
\$20 per guest
chef's selection of maki rolls

 PLANT-BASED

GF GLUTEN-FREE

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KASAMOTO

DINNER MENU

DINNER MENU



JAPANESE ART • JAPANESE ART



IZAKAYA ONE

Shared Family style

\$85 per person

EDAMAME 🌱
hoisin

SPINACH GOMA-AE 🌱
sesame dressing, black vinegar

Tempura platter
BROCCOLI TEMPURA 🌱
spicy tentsuyu

SHRIMP TEMPURA
yuzu pepper mayo, chive

SWEET POTATO TEMPURA
spicy mayo

Robata platter
CHICKEN GF
teriyaki, sansho pepper

BEEF
teriyaki, sansho pepper

PORK BELLY
five spice hoisin

SHISHITO PEPPERS
ponzu, bonito flakes

served with
WAGYU FRIED RICE
soy butter, crispy shallots & chives

Dessert platter
CHEF'S SELECTION

IZAKAYA TWO

Shared Family style

\$120 per person

FUYU SLAW 🌱
shredded cabbage, cucumber, carrot,
pickled cherry tomato, tomato dressing

WAGYU GYOZA
kimchi mayo

HAMACHI LETTUCE WRAP
hamachi tartare, anaheim chili, lime aioli,
ponzu caviar

MAKI PLATTERS
chef's selection of maki rolls

7OZ WAGYU SKIRT STEAK GF
yakiniku

IBERICO PORK CHOP GF
hokkaido cheese cream, butter cookie sponge cake,
strawberry jam

BRUSSELS SPROUTS GF
teriyaki sambal, crispy garlic

VEGETABLE FRIED RICE GF 🌱
carrot, green onion, soy butter

Dessert platter
CHEF'S SELECTION

🌱 PLANT-BASED

GF GLUTEN-FREE

IZAKAYA THREE

Shared Family style

\$150

FUYU SLAW 🌱
shredded cabbage, cucumber, carrot,
pickled cherry tomato, tomato dressing

WAGYU CARPACCIO
australian wagyu, ponzu, wasabi aioli,
watercress, parmesan

SCALLOP CEVICHE
hokkaido scallops, pineapple dressing, daikon,
kaffir lime

SPICY TUNA CRISPY RICE
unagi, serrano

SUSHI PLATTERS
chef's selection of fresh sashimi, nigiri,
and signature maki rolls

28OZ DRY AGED PRIME RIB GF
yakiniku

GRILLED WHOLE SEA BASS GF
tomato bagna cauda, grilled lemon

KINOKOMESHI GF
seasonal mushrooms, soy egg yolk , chive,
truffle butter

Dessert platter
CHEF'S SELECTION

CANAPES

*Priced per piece, ordered by the dozen
minimum order of two dozen is required*

BROCCOLI TEMPURA 🌿

spicy tentsuyu

HAMACHI LETTUCE WRAPS

hamachi tartare, anaheim chili

lime aioli, ponzu caviar

\$4.5

MISO TOFU 🌿

sesame chili, scallions

\$4

SPICY TUNA CRISPY RICE

unagi, serrano

\$5

SHRIMP TEMPURA

yuzu pepper mayo, chive

\$4.5

WAGYU GYOZA

kimchi mayo

\$4

CHICKEN KARAAGE

wasabi mayo, ginger sake glaze

\$4.5

SPICY FRIED CHICKEN SLIDERS

gochujang glaze, sesame, pickled slaw

\$8

SHORT RIB SLIDERS

black pepper jus, pickled shallots

\$10

CHICKEN ROBATA GF

teriyaki

\$4

BEED ROBATA GF

teriyaki

\$5

PLATTERS

OYSTER

chef's selection of fresh oysters

minimum order of dozens

\$45 per dozen

MAKI PLATTERS

chef's selection of maki rolls

\$20 per guest

SUSHI PLATTERS

chef's selection of fresh sashimi,

nigiri & signature maki rolls

\$30 per guests

🌿 PLANT-BASED

GF GLUTEN-FREE

